

Handcrafted Cocktails

Our Mixologists Approach Each Cocktail as Much More than a Shake or a Stir, But as a Work of Art, Fine Tuning the Perfect Flavors to Make Each Drink Unique

Martinis

Winter Wonderland

3 Olives Vanilla Vodka, White Crème de Cacao, Bom Bom Nilli Vanilli topped with Whipped Cream and a Chocolate Wafer

Espresso

Kahlua, Bailey's, 3 Olives Vanilla Vodka and Fresh Brewed Espresso

Ultimate Berry *World's Healthiest Cocktail!*

Blueberry Acai Vodka, Blueberry Schnapps and White Cranberry Juice

Apple Pie

Karamel Vodka, Apple Cider, Butterscotch Schnapps. Caramel Syrup and Brown Sugar Rim

Oreo Mint

Vanilla Vodka, Green Crème de Menthe and White Crème de Cacao. Garnished with an Oreo Cookie and a Chocolate Sauce crushed Oreo Rim

The Y House Cosmo

Deep Eddy Orange, Cointreau, Cranberry Juice and Our Sour Mix

Martini Sampler

2 oz. each of:

Smugglers

Pineapple Vodka, Amaretto and Pineapple Juice

Sea Gull

Vodka, Midori and Orange Juice

Bay View

Chambord, Sour Mix and a Splash of Soda

Windmill

Orange Vodka, Fresh Squeezed OJ & Splash of 7-Up

Moscow Mules

Cape Cod

Oysterville Vodka, Ginger Beer, Splash of Cranberry Juice and Ginger Puree

Pear of Jacks

Jack Daniels old #7, Prickly Pear Puree and Ginger Beer

Irish

Slane Irish Whiskey, Ginger Beer, Ginger Puree and Fresh Squeezed Lime

The Basic

Absolut Lime, Ginger Beer, Ginger Puree and Fresh Squeezed Lime

Frozen Daiquiris, Coladas, Margaritas & Mudslides

Original, Strawberry, Raspberry, Banana or Mango

Our Favorites

Vineyard Rum Punch

Mt. Gay Rum, Cointreau, Pineapple, Cranberry, Orange Juice with a Splash of Grenadine

Bom Fire

Bom Bom Coco Mochanut and Fireball on the Rocks

Winter Old Fashioned

Clyde Mays Bourbon, Sugar, Angostura Bitters, Orange Bitters and a Splash of Soda Water with Muddled Cherry and Orange

Nauset Light Hurricane

Captain Morgan Spiced Rum, Doc Browns Really Bad Rum, Pineapple Juice, Orange Juice and Lime Juice

Strawberry Collins

Absolut Lime, Cucumber Vodka, Sour Mix and a Fresh Strawberry

Wicked Good Margaritas

Made with our Homemade Award Winning Organic Sour Mix

Number 1

El Jimanor Tequila, Triple Sec and Our Sour Mix

Put the Key Lime in the Coconut

1800 Coconut Tequila, Blue Chair Bay Key Lime Cream and Our Sour Mix

Blood Orange

El Jimanor Tequila, Blood Orange Puree, Triple Sec and Our Sour Mix

Winter is Here

El Jimanor Tequila, Grapefruit Juice and Our Sour Mix with a Chili Salt Rim

Prickly Pear

El Jimanor Tequila, St. Germaine, Prickly Pear Puree and Sour Mix

Ice Cold Beer

Draft

Cape Cod Red
Hyannis, MA

Mayflower, IPA
Plymouth MA

Devil's Purse
Surfman's Check ESB
South Dennis, MA

Sam Adams Seasonal
Boston, MA

Hog Island
White Shark Wheat
Orleans, MA

Bud Light
St. Louis, MO

Bottle

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Yuengling
Sam Adams Lager
Corona
Heineken
Amstel Light
Stella Artois
Harpoon IPA
Guinness Stout
Pilsner Urquell
Red Bridge
Bass Ale
Becks
Becks Non Alcoholic

Small Plates

Seafood Stuffed Mushrooms 10

Select Mushroom Caps with Seafood Stuffing and a Citrus Drizzle.

Sriracha Bleu Chicken 10

Sriracha Buffalo Sauce, Carrot & Celery Bleu Slaw.

Thai Chicken 12

Tender Chicken with Lo Mein Noodles. Tossed in a Spicy Peanut Sauce. Topped with Scallions

Mussels Isabella* 13

Sweet Blue Mussels, sautéed with Garlic, Wine, Herbs and Finished with a Citrus Butter.

Lemon Garlic Shrimp* 14

Plump, Sweet Shrimp lightly seasoned and sautéed with Garlic and Tomato. Finished with a light Lemon Sauce and Served over Crostini.

Fried Whole Belly Clams Market

Served with Lemon and Our House Made Tartar Sauce.

Grilled Boneless Duck Breast* 14

Cooked Medium-Medium Rare. Sliced and served with Baby Arugula, Blueberries and Strawberries. With a Pomegranate-Maple Drizzle.

Little Neck Clams* 10

(6) Cocktail Sauce, Lemon
Additional Clams 1.75 each

Jumbo Shrimp Martini* 13

3 Jumbo Shrimp, Cocktail Sauce, Lemon
Additional Shrimp 4.00 each

Grilled Prosciutto Wrapped

Asparagus* 10

Jumbo Asparagus Spears wrapped with Parma Ham, Drizzled with White Truffle Oil and Shredded Parmesan Reggiano.

Greek Mezze Plate 10

Grilled Locanico Sausage, Tzatziki, Tomatoes, Sliced Feta Cheese and Toasted Bread.

Chilled Ahi Tuna* 13

While it Lasts! Sesame Crusted Ahi, Seared Rare then Chilled and Sliced. Served with Seaweed Salad, Pickled Ginger, Sweet Soy and Wasabi Aioli.

Crispy Calamari 13

Fresh Calamari, Onion Petals and sliced Cherry Peppers, Lightly Battered and Fried. Served with Marinara.

Fried Cauliflower 9

Light Tempura Batter. Tossed with Sweet Chili Buffalo Sauce with Bleu Cheese for Dipping.

Pan Seared Scallops* 14

Local Sea Scallops, Golden Seared then placed on Cucumber and Avocado-Sriracha Cream Tower and Drizzled with Citrus Crème Fraiche.

Oysters on the Half Shell* 14

(6) Sriracha Horseradish
Additional Oysters 3.50 each

Raw Bar Sampler* 16

2 Oysters, 2 Littlenecks, 2 Shrimp

Soups and Salads

New England Clam Chowder 7

Thick and Creamy.

French Onion 7

Seasoned Crouton, Blended Cheeses.

Caesar Salad* 10

Crisp Romaine, Seasoned Croutons, Shredded Parmesan and Classic Dressing.
Anchovy Filets Optional.

Horiatiki Tomato Salad* 10

Traditional Greek Salad with Tomato, Cucumber, Greek Olives, Peppers and Feta Cheese tossed in Greek Dressing.

Berries and Nuts Salad* 11

Baby Arugula, Blueberries and Strawberries, Candied Walnuts and Feta Cheese. Lightly Dressed with Maple-Pomegranate Vinaigrette.

Caprese* 10

Sliced Ripe Tomato, Basil Pesto, Fresh Mozzarella.

*Can Be Prepared Gluten Free

Seafood Bisque 11

A Creamy Quintet of Shrimp, Scallops, Lobster, Clams and Cod.

Soup du Jour 5

Our Chef's Homemade Soup of the Day.

Gorgonzola Salad* 11

Mesclun Greens, Grape Tomatoes, Dried Cranberries and Candied Walnuts tossed in a Balsamic Vinaigrette. Topped with Gorgonzola Cheese and Hard Boiled Egg.

Bacon Bleu Cheese Wedge* 11

Crisp Iceberg, Grape Tomatoes, Applewood Smoked Bacon and Bleu Cheese Dressing.

Additions:

Lemon Herb Chicken 6

Grilled Duck Breast 10

Fresh Lobster Meat or Lobster Salad 15

Grilled or Cajun Grilled Salmon* 12

Fried Clams 15

Grilled Jumbo Shrimp* 12

Pan Seared Scallops* 15

Chilled Ahi Tuna 13

Sandwiches

Bistro Burger 14

Grilled 10 oz. Choice Black Angus, Toasted Brioche Bun, Swiss Cheese topped with Iceberg Lettuce, Tomato and Red Onion. Served with French Fries.

Lobster Salad Sandwich 25

Lobster Meat mixed with Celery and Mayonnaise on a Toasted Brioche Bun. Served with French Fries and Slaw.

Consuming Raw or Undercooked Meats, Seafood, Poultry or Eggs may increase your risk of food borne illness. Alert your server to any food allergies in your party before ordering.

Chicken / Pasta / Risotto

Roasted Vegetable Risotto 18

Creamy Parmesan Risotto Tossed with Sweet Peas and Roasted Vegetables.
Add Chicken 6

Chicken Parmesan 19

Tender Chicken Breast Crusted with Crisp Seasoned Panko Crumbs. Pan Fried and finished with Marinara, Mozzarella and Parmesan Cheeses. Served with Linguini.

Chicken & Broccoli Fettuccini 21

Sautéed Chicken Tenderloins in a Parmesan Cream Sauce with Broccoli and Fettuccini.

Chicken & Butternut Squash Ravioli 22

(Contains Nuts) Sautéed Chicken Breast Tossed in a Madeira Cream Sauce. Served with Butternut Squash Stuffed Ravioli and Topped with Sun Dried Cranberries, Julienne Carrots, Toasted Almonds.

Paella 30

Chicken, Shrimp, Mussels, Portuguese Sausage and Clams over Rice in a Saffron Laced Tomato Lobster Broth.

Add 1/2 Lobster Additional 12

Lemon Herb Chicken* 17

Grilled Marinated Thigh Meat with Peppers, Onions and Tzatziki served on Rice.

Chicken Marsala 21

Mushrooms, Prosciutto Ham, Garlic, Marsala Wine, Demi Glace over Linguini.

Seafood Jamablaya 30

Shrimp, Scallops, and Mussels with Creole Spices, Garlic, Spicy Andouille Sausage, Peppers, Green Onion and Red Sauce Tossed with Rice.

Chicken Atlantis* 36

Our Signature Dish for More Than 20 Years. Boneless Chicken Breast and Local Sea Scallops Sautéed with Shallot, Mushrooms, White Wine and Tarragon Cream. Placed on Rice and Garnished with Fresh Lobster Meat. Served with Grilled Asparagus.

Seafood Risotto 33

Sautéed Shrimp, Scallops, and Mussels tossed with Sweet Peas and Creamy Parmesan Risotto.

Add 1/2 Lobster Additional 12

Seafood

Specialties

Blue Shell Mussels* 19

PEI Mussels Simmered with Garlic, White Wine, Fresh Herbs and Lemon Butter. Served over Linguini.

Oven Roasted Native Haddock* 23

Boneless, Skinless Filet of Haddock with Ritz Cracker Topping. Served with Vegetable and Rice.

Jumbo Shrimp Scampi 25

Plump, Sweet, Jumbo Shrimp sautéed with Garlic, Scallion, Diced Tomato and Herbs. Finished with a Lemon-White Wine Sauce and served over Linguini.

Baked Stuffed Seafood Quartet 28

Filet of Sole, Native Haddock, Stuffed Salmon and Jumbo Shrimp Baked with our Seafood Stuffing then topped with our House Made Lemon Sauce. Served with Vegetable and Rice.

Add 1/2 Lobster Additional 12

Pan Seared Scallops Casino* 28

Local Sea Scallops Seared to a Golden Brown. Tossed with Bacon, Fire Roasted Peppers and Garlic Lemon Butter over Linguine.

Salmon a la Tuscany* 28

Fresh Salmon Filet, Char-broiled and Topped with a salad of Fennel, Orange Segments, Dill, Fire Roasted Peppers and Micro Greens. Served with Rice.

Fried Seafood

Sam's Super Fish & Chips 19

Sam Adams Beer Batter topped with Onion Rings, served with French Fries, Brussels Sprout Slaw and Chive Tartar Sauce.

Fried Clam Plate Market

Deep fried Native Whole Belly Clams Served with French Fries and Slaw.



Fried Captain's Seafood Platter 30

Clams, Fresh Native Cod, Scallops and Shrimp served with Fries, Onion Rings and Cole Slaw.



Choice of Fried Shrimp, Scallops, Haddock or Calamari Available

Steak House Offerings

Black Angus Prime Rib of Beef*

Slow Roasted, Herb Crusted, Boneless Rib Eye, Au Jus
Served with Sea Salted Baked Potato and Broccoli.

Yarmouth House Cut (10oz) 26 - Mates Cut (14oz) 30
Captains Cut (20oz) 38

Braised Beef Shepherd's Pie 20

Choice Beef, Carrots and Peas in a Rich Brown Sauce. Topped with
Cheddar Jack Mashed Potatoes.

Maple Brined Pork Rib Chop* 25

Grilled Center Cut White Marble Farms All Natural Pork. Topped with Caramelized Apples
and Onions, served with Red Bliss Mashed Potatoes and Vegetable.

Cabernet Braised Black Angus Short Ribs of Beef 25

On Red Bliss Mashed Potatoes. Topped with Roasted Vegetables and Pan Gravy.

12 oz. NY Strip Sirloin* 33

Grilled to your liking. Served with Red Bliss Mashed Potatoes & Grilled Asparagus.

Steak Au Poivre 35

Sautéed Strip Sirloin, Cracked Peppercorns, Cognac Demi-Glace, Dijon Cream.
Served with Red Bliss Mashed Potato and Grilled Asparagus.

8 oz. Filet Mignon* 36

Center Cut Tenderloin served with Wild Mushroom Risotto and Grilled Asparagus.

Lobsters - Surf & Turf

1 1/4 Pound Lobsters* Market

Available Single or Twin

Boiled, Baked Stuffed with Seasoned
Crumbs or Seafood Stuffed with Scallops,
Shrimp & Seasoned Crumbs.

2 1/2 Pound Lobsters Market

Choice of Preparations

Lazy Lobster* Market

Fresh Lobster Meat Sautéed in Butter,
Sherry, Brandy and Lemon. Served
with Rice and Broccoli.

Prime Rib and 1/2 Lobster 37

10 oz. Choice Prime Rib. Served with
Broccoli, Sea Salted Baked Potato
and Au Jus.

Additional 1/2 Lobster 12

Thai Lobster Market

Fresh Lobster Meat with Scallions,
Lo Mein Noodles and our Spicy
Peanut Sauce.

Lobster Stack 48

Filet Mignon Placed on Lobster Risotto
and Topped with Butter Poached Lobster
Meat. Served with Grilled Asparagus.

Steak Frites and Shrimp 37

12 oz. New York Strip Steak and Two
Beer Battered Jumbo Shrimp.
Served with French Fries and
Grilled Asparagus.

Filet Mignon and 1/2 Lobster 48

Cabernet Demi Glace, 1/2 Boiled Lobster,
Sea Salted Baked Potato and Asparagus.
Additional 1/2 Lobster 12

Land-Air & Sea Trio 43

10 oz. Choice Prime Rib, 1/2 Lobster and
Grilled Duck Breast. Served with Sea Salted
Baked Potato and Broccoli.
Additional 1/2 Lobster 12

All Dinners are Served with Fresh Toasted Bread and House Made Dipping Oil.

Add to any Entrée:

*Soup du Jour 4.—House Salad 4.—Caesar 5.—Bacon Bleu Wedge 6.—
Gorgonzola Salad 6.—Berries and Nuts Salad 6.*

Wines

By the Glass

Blush and Sweet Wines

Simi Rose, California	9
Beringer White Zinfandel, California	8
Blufeld Riesling, Germany	9
Ryan Patrick Rose, Washington	9

Sparkling

Prosecco Mashio Veneto, 187 ML	9
Moscato Mezzacorona, Non Sparkling	8.5

Pinot Grigio

House, California	8
Dazante, Italy	9.5
Villa Cornaro, Italy	8
Sensi Collezione, Italy	8

Sauvignon Blanc

Harbor Town, New Zealand	8.5
Oyster Bay, New Zealand	9
The Cottage, New Zealand	8.5

Chardonnay

House, California	8
Kendall Jackson, California	8.5
St. Francis Sonoma	9
Meiomi, Santa Barbara	10
La Crema, Sonoma	12

Pinot Noir

Five Rivers, Santa Barbara	8.5
Castle Rock, California	9
Estancia, Monterey	11
Meiomi, Santa Barbara	12
La Crema, Sonoma	14

Chianti

Frescobaldi "Castiglioni"	9.5
Ruffino, Tuscany	9.5

Malbec

Bodega Norton, Argentina	9
Chilensis, Chili	9
Gaucha, Argentina	8.5

Merlot

House, California	8
Blackstone, California	8.5
Robert Mondavi	
Private Selection, California	8.5

Red Zinfandel

Clos Du Bois, California	9.5
Ravenswood, Lodi	10

Shiraz

Wolf Blass, Australia	9.5
Ravenswood, California	8.5

Cabernet

House, California	8
Hess Select, Napa	11.5
Robert Mondavi, California	9
Estancia, California	10

Red Blends

Dreaming Tree "Crush", California	8.5
7 Moons, California	9

By the Bottle

Champagne/Sparkling Wines

Veuve Clicquot, France	250
Dom Perignon, France	240
Moet et Chandon, France	90
Avissi Prosecco, Italy	36

Pinot Grigio

Sensi Collezione, Italy	29
Estancia, California	30
Santa Margherita, Italy	36
Dazante, Italy	32
Benvolio, Veneto	32
Villa Cornaro, Italy	29

Reisling

Gewurztraminer, Washington State	32
Jekel Vineyards Riesling, Monterey	31

German

Monchhop Estate Reisling, Mosec	40
Affentaler Riesling	45
Von Buhl Estate Riesling, Pfalz	36

Greek

Loukatos Retsina, Crete	28
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Loire Valley

Muscadet, Andre Bregeon, France	35
Vouvray, Les Trois Argiles, France	45

Blush, Rose

Simi Rose, California	30
Ryan Patrick Rose, Washington	29

Sauvignon Blanc

The Cottage, New Zealand	28
Oyster Bay, New Zealand	30
Harbor Town, New Zealand	29
Oak Farms, California	36

White Burgundy

Louis Jadot, Meursault	80
Louis Jadot, Pouilly Fuisse	45

Chardonnay

William Hill, California	29
St. Francis, Sonoma	35
La Crema, Sonoma	38
Rodney Strong, Sonoma	30
Meiomi, Santa Barbara	36
Kendall Jackson, California	29

Pinot Noir

Five Rivers, Santa Barbara	28
Castle Rock, California	28
Meiomi, Santa Barbara	42
Estancia, Monterey	36
La Crema, Sonoma	38

Italian Reds

Bolla, Veneto	28
Coppo, Piedmont	32
Ruffino Ducale	
Gold Reserva, Tuscany	80
Frescobaldi, "Castiglioni"	
Chiante, Tuscany	32
Sensi Coll Nero D'Avola	30
Ruffino Chianti, Tuscany	28
Montepulciano D'Abruzzo	30

Malbec

Bodega Norton, Argentina	32
Gaucha, Argentina	27
Chilensis, Chili	28

Red Zinfandel

Ravenswood Lodi	40
Clos Du Bois, California	38

Merlot

Blackstone, California	28
Robert Mondavi Private Selection	30
St. Francis, Sonoma	40
Stag's Leap, Napa	80

Cabernet Sauvignon

Hess Select	40
Freemark Abbey	50
St. Francis	45
Joseph Carr	55
Josh Cellars	36
Rodney Strong	40
Mt. Veeder	48
Stag's Leap	80

Red Bordeaux

Chateau La Croix Bonis, France	60
Chateau Bourbon	
La Chapelle, France	40

Shiraz

Ravenswood, California	28
Wolf Blass, Australia	29

Red Blends

Dreaming Tree, California	30
7 Moons, California	35